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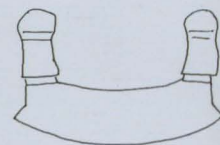
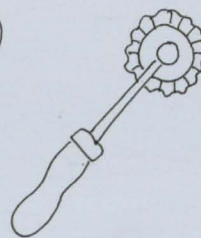
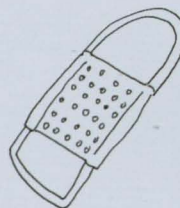
# At home in Renvyle



Recipes by Tim O'Sullivan

Illustrations by Róisín Coyle

# At home



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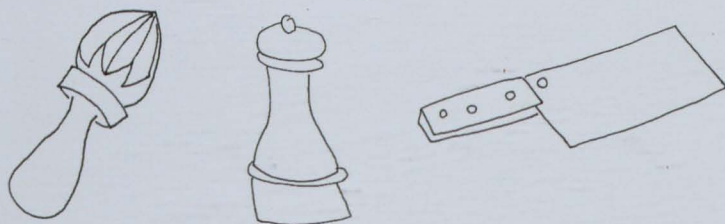
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# in Renvyle

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**FIRST COURSES  
AND LUNCH  
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- 15 Angel Hair Pasta with Killary Bay Prawns
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- 19 Chicken Mousse with Tarragon
- 20 Chicken Liver Paté
- 21 Mozzarella and Grilled Tomato Salad
- 22 Springroll of Duck with Spicy Stir Fried Vegetables, Pineapple and Spring Onion Salsa and Savoury Couscous
- 24 Goat's Cheese, Rocket and Red Pepper Salsa
- 25 Renvyle Salad with Smoked Tuna
- 26 Connemara Smoked Fish Platter
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- 28 Roulade of the Sea with Cream Cheese, Mixed Salad Leaves and Curried Crème Fraîche

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- 37 Apple and Onion Soup
- 38 Carrot and Orange Soup
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## MAIN COURSES

Fish	45-46	Pan-Seared Sea Bass, Basil and Vegetable Provençale, Saffron Mussels, Yellow Pepper Cream, Baked Beetroot and Parsnip Crisps. (Winner of the <i>Moreau Chablis Fish Dish of the Year 2003</i> )
	47	Fillet of Cod with Smoked Salmon, Horseradish, Creamed Leeks, Tomato and Lemon Butter Sauce
	48	Brill in Red Pepper Sauce
	49	Connemara Lobster with Asparagus and Green Beans, Tomato and Garlic Butter
	50-51	Black Sole Fillets, Cauliflower and Spinach Purée, Roasted Vine Tomatoes, Beetroot and Chive Dressing
	52	Connemara Scallops with Butternut Squash Risotto, Timbale of Garlic and Spinach, Chive Beurre Blanc Sauce
Lamb	54	Connemara Lamb with Herb and Mustard Crust, Herb and Apricot Stuffing
	56	Lamb Shanks with Roasted Vegetables
	57	Irish Stew
Chicken	58	Corn-Fed Chicken with Lentils and Wild Mushroom Cream
Beef	59	Fillet Steaks, Puréed Potato, Red Wine and Mushroom Sauce and Béarnaise Sauce
Game	60	Pan-Roasted Quail with Beetroot and Walnut Dressing
	61	Venison with Port and Redcurrant Sauce, Smoked Bacon and Green Cabbage
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For style with substance, pure, good cooking with flair and without pretension, this is the recipe book to please. While Head Chef Tim O'Sullivan goes to endless trouble for his guests at Renvyle House in Connemara, his recipes are so simple it is easy for the home cook to impress without fuss. Recipes can be dipped into, used in many different ways and adapted for everyday use.



For those who appreciate the essence of good food it is a treat. For cooks who like to enjoy what they cook, *At Home in Renvyle* is the perfect gift.

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